



## WILD RASPBERRY GATEAU

1 c. flour	2 large eggs
1 tsp. baking powder	1 c. sugar
1/8 tsp. salt	1/2 tsp. lemon zest
1/2 c. butter, softened	1 Tbs. confectioner's sugar
2 1/2 c. fresh wild raspberries	

Preheat oven to 350 degrees. Lightly butter or oil a 9-inch springform pan. Dust with flour and set aside.

In a mixing bowl, stir together flour, baking powder and salt.

**Now We're  
Cookin'!**  
with  
**Martha Daniels**

In a large bowl, beat the butter and sugar until fluffy and light. Add eggs, one at a time, and beat until blended. Gradually add the flour mixture and beat until well mixed.

Pour batter into springform pan and spread evenly. In a bowl, lightly mix the raspberries with some flour (about 1 teaspoon), sugar (about 1 tablespoon) and lemon zest. Spoon berry mixture over batter and bake about 1 hour. Test for doneness with a toothpick. Cool on a wire rack, then remove from pan. Sprinkle with confectioner's sugar and serve.